

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free, (*) These dishes can be Gluten Free if required. (**) These dishes can be vegan if required. If you are at all concerned with any allergens within our food, please ask a member of our staff. All menu items are available for takeaway. Please ask a member of the team.

Boxing Day Menu – Served 12pm – 3pm

£46 per person £23 Under 12s Under 3s with our compliments

Starters

Leek and potato soup with a chive crème fraiche (V/GF/**)

North Atlantic prawns bound in lime mayonnaise with crisp iceberg lettuce, vine tomatoes, lemon and wholemeal bread (*)

Walton Lodge ham hock and chicken breast terrine with wholemeal toast, plum chutney and grain mustard dressing (*)

Marinated vine tomato puff pastry tart with black olives, caramelised red onion and dressed leaves (V/**)

Mains

Roast Walton Lodge Sirloin of beef with Yorkshire pudding, goose fat roasted potatoes, seasonal vegetables and a red wine gravy (*)

Loin of Walton Lodge pork with crackling, goose fat roasted potatoes, creamed leeks, seasonal vegetables and a pan gravy (*)

Fillet of poached smoked haddock served with wilted greens, poached Walton Lodge egg and a curried hollandaise sauce (GF)

Wild mushroom, baby spinach and goats cheese tagliatelle with shaved vegetarian parmesan and truffle oil (V/*/**)

Desserts

Apple and blackberry crumble with vanilla custard (V)

Zesty lemon tart served with blackberry compote and orange Chantilly cream (V)

Homemade chocolate brownie with a hazelnut and pistachio crumb and white chocolate ice cream (V/**)

Selection of cheese and biscuits with celery, grapes and homemade chutney (£3.50 supplement) (*)

